

## Dosa Sandwich Recipe

### **Ingredients:**

Dosa Batter – 1 cup

Mixed Vegetables (except potatoes) – 1 cup, chopped, boiled

Potatoes – 2, boiled, peeled, mashed

Red Chilli Powder – 1 tsp

Curry Leaves – few

Coriander Leaves – few

Salt as per taste

Oil as required

### **Preparation:**

1. Heat little oil in a pan.
2. Fry the curry leaves for 20 seconds.
3. Add the potatoes, mixed vegetables, red chilli powder, coriander leaves and salt.
4. Saute well for 5 minutes and remove.
5. Heat a tawa over medium flame.
6. Pour a ladleful of the dosa batter and spread evenly.
7. Apply oil around the edges and cook on both sides till done.
8. The dosa should be a little thick unlike the regular ones.
9. Spread some of the potato mixture on one dosa and cover with another.
10. Trim the edges if desired.
11. Serve at once.
12. Kids would love this dish.

